

CHAMPAGNE M-MARCOULT



VIGNERON DE TERROIR
À BARBONNE-FAYEL

LES HISTORIQUES

ROSÉLINE BRUT ROSÉ

BLEND

*A greedy, fruity and delicate rosé
that will accompany your summer
aperitifs, a raspberry panna cotta
or a board of cold cuts.*

This fruity, light and greedy rosé wine is elaborated with care and precision, from a blend of reserve white wines and a coteau champenois red wine vinified at the property. This red wine, made from several vintages, is vinified from rigorously selected plots and grapes, then aged in oak barrels.



SUMMARY OF SENSORY EXPRESSIONS

Eye: its color will charm you as soon as it is served. Its light pink hue and its light reflections of orange peel are a treat for the eyes.

Nose: a lot of sweetness and greediness with notes of dried red fruits, cranberry, fig and strawberry jam, dominates the nose with subtlety.

Mouth: in accordance with the nose, the mouth is fruity, round and greedy. The acidulous frame reveals fruits such as tangerine or blood orange, bringing a good dimension to the end of the mouth.

Food and wine pairing: Roséline is ideal for a summer aperitif, with a pâté en croute, some verrines of salmon tartar, cockles in jelly and pomegranate, raw ham and Cavaillon melon. It will also be perfect on a raspberry panna cotta.

TECHNICAL INFORMATION

Cru: 90 % Barbonne-Fayel, 10 % Côte des Bars
Chardonnay: 50 %
Pinot Noir: 50 %
Reserve wines: 40 %
Malolactic fermentation: 100 %
Stainless steel tank: 100 %
Dosage: Brut – 8 g/L
Ageing on laths: 24 months minimum

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AVAILABLE IN MAGNUM

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.

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